

WHAT IS CLAIMED IS:

~~1. An ingredient for leavening bread dough comprising a chemical leavening agent encapsulated with a microporous lipid coating.~~

2. An ingredient according to claim 1, wherein said coating is hydrophobic at room temperature.

3. An ingredient according to claim 2, wherein said coating permits a first hydration of said ingredient with the addition of heat sufficient to saturate said coating.

4. An ingredient according to claim 3, wherein said coating permits a second hydration of said ingredient with the addition of heat sufficient to melt said coating.

5. An ingredient according to claim 3, wherein said coating permits said first hydration at a temperature of 85°F.

6. An ingredient according to claim 4, wherein said coating permits said second hydration at a temperature of 95°F.

7. An ingredient according to claim 1, wherein said coating comprises at least about 25% by weight of said ingredient.

8. An ingredient according to claim 7, wherein said coating comprises at least about 40% by weight of said ingredient.

9. An ingredient according to claim 8, wherein said coating comprises at least about 50% by weight of said ingredient.

10. An ingredient according to claim 1, wherein said chemical leavening agent is a base.

11. An ingredient according to claim 1, wherein said chemical leavening agent is an acid.
12. An ingredient according to claim 1 wherein said ingredient has a mean particle size from about 50 microns to about 100 microns.
13. An ingredient according to claim 1 wherein said microporous lipid coating is selected from the group consisting of monoglycerides, diglycerides, triglycerides, waxes, organic esters, and combinations thereof.
14. An ingredient according to claim 13 wherein said microporous lipid coating is hydrogenated vegetable oil.
15. A bread dough composition comprising a chemical leavening ingredient, said ingredient comprising a chemical leavening agent with a microporous lipid coating.
16. A bread dough composition according to claim 15 wherein said microporous lipid coating is hydrophobic at room temperature.
17. A bread dough composition according to claim 16 wherein said coating of said ingredient permits a first hydration of said ingredient with the addition of heat sufficient to saturate said coating.
18. A bread dough composition according to claim 17 wherein said coating of said ingredient permits a second hydration of said ingredient with the addition of heat sufficient to melt said coating.
19. A bread dough composition according to claim 17 wherein said coating permits said first hydration at a temperature of 85°F.
20. A bread dough composition according to claim 18 wherein said coating of said ingredient permits said second hydration at a temperature of 95°F.

21. A bread dough composition according to claim 15 wherein said microporous lipid coating comprises at least about 25% by weight of said improved ingredient.
22. A bread dough composition according to claim 21 wherein said microporous lipid coating comprises at least about 40% by weight of said improved ingredient.
23. A bread dough composition according to claim 22 wherein said microporous lipid coating comprises at least about 50% by weight of said improved ingredient.
24. A bread dough composition according to claim 15 wherein said chemical leavening agent is a base.
25. A bread dough composition according to claim 15 wherein said chemical leavening agent is an acid.
26. A bread dough composition according to claim 15 wherein said chemical leavening ingredient has a mean particle size from about 50 microns to about 100 microns.
27. A bread dough composition according to claim 15 wherein said microporous lipid coating is selected from the group consisting of monoglycerides, diglycerides, triglycerides, waxes, organic esters, and combinations thereof.
28. A bread dough composition according to claim 27 wherein said microporous lipid coating is a hydrogenated vegetable oil.
29. A bread dough composition according to claim 15 wherein said ingredient comprises from about 1% to about 3% by weight of the total bread dough.
30. A bread dough composition according to claim 15 wherein said bread dough is a muffin dough.

31 A method of making bread with a more efficient leavening system comprising:
incorporating a leavening ingredient comprising a leavening agent with a microporous
lipid coating.